

## § 184.1185

## 21 CFR Ch. I (4–1–04 Edition)

97–8 and 75–28–5, respectively) are colorless, odorless, flammable gases at normal temperatures and pressures. They are easily liquefied under pressure at room temperature and are stored and shipped in the liquid state. The butanes are obtained from natural gas by fractionation following absorption in oil, adsorption to surface-active agents, or refrigeration.

(b) The Food and Drug Administration is developing food-grade specifications for *n*-butane and iso-butane in cooperation with the National Academy of Sciences. In the interim, the ingredients must be of a purity suitable for their intended use.

(c) In accordance with § 184.1(b)(1), these ingredients are used in food with no limitations other than current good manufacturing practice. The affirmation of these ingredients as generally recognized as safe (GRAS) as direct human food ingredients is based upon the following current good manufacturing practice conditions of use:

(1) The ingredients are used as propellants, aerating agents, and gases as defined in § 170.3(o)(25) of this chapter.

(2) The ingredients are used in food at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for these ingredients different from the uses established in this section do not exist or have been waived.

[48 FR 57270, Dec. 29, 1983]

### § 184.1185 Calcium acetate.

(a) Calcium acetate ( $\text{Ca}(\text{C}_2\text{H}_3\text{O}_2)_2$ , CAS Reg. No. 62–54–4), also known as acetate of lime or vinegar salts, is the calcium salt of acetic acid. It may be produced by the calcium hydroxide neutralization of acetic acid.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 44, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used as a firming agent as defined in § 170.3(o)(10) of this chapter; pH control agent as defined in § 170.3(o)(23) of this chapter;

processing aid as defined in § 170.3(o)(24) of this chapter; sequestrant as defined in § 170.3(o)(26) of this chapter; stabilizer and thickener as defined in § 170.3(o)(28) of this chapter; and texturizer as defined in § 170.3(o)(32) of this chapter.

(d) The ingredient is used in food at levels not to exceed current good manufacturing practices in accordance with § 184.1(b)(1). Current good manufacturing practices result in a maximum level, as served, of 0.2 percent for baked goods as defined in § 170.3(n)(1) of this chapter; 0.02 percent for cheese as defined in § 170.3(n)(5) of this chapter; 0.2 percent for gelatins, puddings, and fillings as defined in § 170.3(n)(22) of this chapter; 0.15 percent for sweet sauces, toppings, and syrups as defined in § 170.3(n)(43) of this chapter; and 0.0001 percent for all other food categories.

(e) Prior sanctions for this ingredient different from the uses established in this section or in part 181 of this chapter do not exist or have been waived.

[47 FR 27807, June 25, 1982]

### § 184.1187 Calcium alginate.

(a) Calcium alginate (CAS Reg. No. 9005–35–0) is the calcium salt of alginic acid, a natural polyuronide constituent of certain brown algae. Calcium alginate is prepared by the neutralization of purified alginic acid with appropriate pH control agents, or from sodium alginate by metathesis with appropriate calcium salts.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 45, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with § 184.1(b)(2), the ingredient is used in food only within the following specific limitations:

**Food and Drug Administration, HHS**

**§ 184.1193**

Category of food	Maximum level of use in food (as served) (percent)	Functional use
Baked goods, § 170.3(n)(1) of this chapter.	0.002	Stabilizer, thickener, § 170.3(o)(28) of this chapter.
Alcoholic beverages, § 170.3(n)(2) of this chapter.	0.4	Do.
Confections and frostings, § 170.3(n)(9) of this chapter.	0.4	Do.
Egg products, § 170.3(n)(11) of this chapter.	0.6	Do.
Fats and oils, § 170.3(n)(12) of this chapter.	0.5	Do.
Gelatins, puddings, § 170.3(n)(22) of this chapter.	0.25	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter.	0.4	Do.
Jams and jellies, § 170.3(n)(28) of this chapter.	0.5	Do.
Sweet sauces, § 170.3(n)(43) of this chapter.	0.5	Do.
All other food categories.	0.3	Do.

(d) Prior sanctions for calcium alginate different from the uses established in this section do not exist or have been waived.

[47 FR 29951, July 9, 1982]

**§ 184.1191 Calcium carbonate.**

(a) Calcium carbonate ( $\text{CaCO}_3$ , CAS Reg. No. 471-34-1) is prepared by three common methods of manufacture:

(1) As a byproduct in the "Lime soda process";

(2) By precipitation of calcium carbonate from calcium hydroxide in the "Carbonation process"; or

(3) By precipitation of calcium carbonate from calcium chloride in the "Calcium chloride process".

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 46, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with § 184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section, or different from that set forth in part 181 of this chapter, do not exist or have been waived.

[48 FR 52441, Nov. 18, 1983]

**§ 184.1193 Calcium chloride.**

(a) Calcium chloride ( $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ , CAS Reg. No. 10035-04-8) or anhydrous calcium chloride ( $\text{CaCl}_2$ , CAS Reg. No. 10043-52-4) may be commercially obtained as a byproduct in the ammonia-soda (Solvay) process and as a joint product from natural salt brines, or it may be prepared by substitution reactions with other calcium and chloride salts.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 47, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used as an anticaking agent as defined in § 170.3(o)(1) of this chapter; antimicrobial agent as defined in § 170.3(o)(2) of this chapter; curing or pickling agent as defined in § 170.3(o)(5) of this chapter; firming agent as defined in § 170.3(o)(10) of this chapter; flavor enhancer as defined in § 170.3(o)(11) of this chapter; humectant as defined in § 170.3(o)(16) of this chapter; nutrient supplement as defined in § 170.3(o)(20) of this chapter; pH control agent as defined in § 170.3(o)(23) of this chapter; processing aid as defined in § 170.3(o)(24) of this chapter; stabilizer and thickener as defined in § 170.3(o)(28) of this chapter; surface-active agent as defined in § 170.3(o)(29) of this chapter; synergist as defined in § 170.3(o)(31) of this chapter; and texturizer as defined in § 170.3(o)(32) of this chapter.

(d) The ingredient is used in foods at levels not to exceed current good manufacturing practices in accordance